




THE 51 HOUSE

FINE AMERICAN DINING — 1774

Not content with the men being the only ones to protest the British monarch, Penelope Barker organized for fifty-one women to meet at the house of Elizabeth King and sign their names to a document pledging to boycott British goods. Unlike the men who participated in the Boston Tea party disguised as Native Americans, the women of the Edenton Tea Party signed their real names to the document and mailed it to England, proud to stand up and defend their country in one

STORY OF THE FIFTY-ONE



PENELOPE BARKER

of the first political acts by women in the new nation. The defiant act of those fifty-one women meeting in that house to protest unjust rule inspires us today. We pay homage to their bravery and boldness with the naming of The 51 House in their honor.

“We are signing our names to a document, not hiding ourselves behind costumes like the men in Boston did at their tea party. The British will know who we are.”
— Penelope Barker

Monday, Tuesday: Closed

Wednesday, Thursday: 4:40 - 9:00 PM

Friday, Saturday: 4:40 - 10:00 PM

Sunday Brunch: 11:00 AM - 3:00PM

Reservations Encouraged. Phone Number: 252-482-2500

Menu inspired by Chef Vic "Vegas"

STARTERS

Enjoy our complimentary homemade Penelope rustic sweet potato biscuits. Additional basket of biscuits is \$ 1.50 per biscuit.

Oven-Baked Brie with Orange Marmalade, Fresh Orange Zest and Toasted Cinnamon Bread	\$11.95
Oysters Rocky Balboa. classic Oyster Rockefeller with Sambuca, Italian liqueur (order of 5)	\$10.95
Oysters on the Half Shell (raw or steamed)	
half dozen	\$11.95
one dozen	\$18.95
Bacon Wrapped Scallops 3 large scallops wrapped in bacon, tossed in honey sauce and butter	\$12.95
Fried Prime Rib Ends served with House Barbeque Sauce and 2 sweet potato biscuits	\$11.95
Classic Shrimp Cocktail. 6 large shrimp	\$13.95

SALADS

Honey Shrimp Salad (5) golden battered fried shrimp glazed with honey, greens, orange segments, shaved red onion, fire roasted tomatoes, citrus dressing served on the side	\$15.95
House Salad romaine, spinach, cucumbers, carrots, shredded cheddar, tomatoes, onion and croutons, choice of dressing	\$9.95
Strawberry Fields Spinach Salad spinach, strawberries, bleu cheese, red onion, and pecans** with raspberry vinaigrette dressing	\$14.95
Caesar Salad crispy romaine, garnished with parmesan cheese and fresh pepper	\$11.95
Add to any salad	
Chicken.	\$7.95
Prime Rib (on a side plate)	\$9.95
Salmon or Shrimp	\$8.95

Dressings: Ranch, Bleu Cheese, Thousand Island, Raspberry Vinaigrette, Oil and Vinegar

**if you are allergic to nuts, please notify your server

SIGNATURE HOUSE PRIME RIB

served with pressed herb au jus and horseradish cream Includes two full sized of your favorite sides

8 ounce: Queen
\$21.95

10 ounce: King
\$24.95

14 ounce: Royalty
\$31.95

SIDES

\$6.95

Baked Potato with All the Fixings, or plain

Baked Sweet Potato with Maple Butter

Fried Brussel Sprouts with Bacon

Mashed Potatoes

Jumbo Asparagus

Parmesean Risotto (creamed parmesan rice)

51 House Fries

Creamed Spinach

Chef "Veggie"

CHEF INSPIRED CREATIONS

These specific dishes are composed with our very own Chef Vic Vegas inspired ingredients

Chicken Parmigiana. \$22.95
hand-breaded chicken breast topped with homemade marinara sauce and mozzarella and parmesan cheese with angel hair pasta

Seared Salmon \$29.95
served on risotto with jumbo asparagus, topped with lemon caper butter

Shrimp Scampi \$28.95
classically prepared with lemon butter, white wine, garlic and angel hair pasta, and a side of garlic bread.

Pork Chop \$26.95
12 oz grilled French cut pork chop with bone and maple butter, chunky roasted apple sauce with apple butter, choice of (1) side

Signature 51 House Burger \$16.95
½ lb of short rib and chuck with bacon onion jam, onion ring, arugula and A-1 aioli on a brioche bun with crinkle cut fries with smoked paprika

51 HOUSE BURGER BAR

½ lb. ground short rib beef served on a brioche bun served with crinkle cut fries with smoked paprika 15.95

Choice of cheese: mozzarella, Monterey Jack, bleu cheese crumb \$1.50 each

Lettuce, Tomato or Onion \$.50 each

THE CAPTAIN'S CHAIR

The Captain's Platter \$37.95
 a deluxe combo of your favorite seafood. Fried or broiled flounder, 1/2lb shrimp, 5 oysters, 4 jumbo scallops, and a cluster of crab legs.

First Mates

one of our delicious seafood specials served on its own. choice of:

- | | |
|-------------------------------------|---------------------------------|
| Calamari \$10.95 | Lobster Tail \$18.95 |
| Jumbo Scallops (6) \$22.95 | Haddock (2) \$16.95 |
| Flounder (2) \$17.95 | Crab Legs (2) \$18.95 |
| Jumbo Shrimp (1/2 lb) . . . \$20.95 | |

Fish 'N' Chips

Beer battered fish n' chips with cole slaw and tarter sauce, all served with 51 House Fries - choice of:

- | | |
|---------------------------------------|---------|
| Flounder (Fried or Broiled) | \$18.95 |
| Fried Haddock. | \$19.95 |
| Lobster | \$26.95 |

Vegetarian

Please ask about our vegetarian option for the week

AFTER DINNER TREATS

- Kobrick Coffee, Regular or Decaf. \$4.95
- Espresso Single \$2.95/Double 4.95
- Cappuccino (add on: your own favorite liqueur). \$5.95
- Brownie. \$8.95
 with whipped cream, chocolate syrup, and fresh strawberries
- Cannoli (2) \$6.95
 with chocolate chips